



~ Safer Processing of Sprouts ~

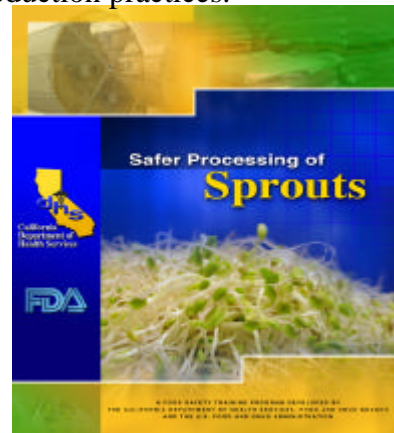


A Food Safety Training Program Developed by the California Department of Health Services, Food and Drug Branch and the U.S. Food and Drug Administration

Sprouts are enjoyed by many consumers for their taste and nutritional value. However, recent outbreaks of illness associated with sprouts have demonstrated a potentially serious human health risk associated with this food. The California Department of Health Services, Food and Drug Branch and the U.S. Food and Drug Administration jointly developed this video in cooperation with the Centers for Disease Control & Prevention, university researchers, and industry representatives to assist the industry in producing a safer product. The video may also be useful for retailers, regulators, and anyone working with the industry that wants to better understand the product and current recommendations for best production practices.

Topics covered in the video:

- ❖ Introduction to food safety, sprouts as a special case
- ❖ Legal requirements and guidelines
- ❖ Seed production
- ❖ Sprout production
- ❖ Seed disinfection treatments
- ❖ Sampling and microbial testing
- ❖ Cleaning and sanitizing equipment and facilities
- ❖ Personnel practices



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